

Delicious, quick, easy...

Herb butter

Herb butters are colorful and fragrant spreads for warm biscuits, vegetables, poultry, fish, or meat. Add a dab to pasta or rice, or use an herb butter to baste grilled or broiled fish.

Most herb butter recipes call for sweet, unsalted butter. To reduce cholesterol, use margarine instead.

Let the butter/margarine soften at room temperature, then beat in the herbs and other seasoning by hand or with an electric mixer.

For the best flavor, chill for at least three hours before serving.

Pack the flavored butter into molds or crocks; form balls with a melon-baller; or shave curls from chilled butter with a sharp knife.

Store herb butter wrapped tightly in plastic for up to one month in the refrigerator, or keep frozen for up to three months.

Make up your own recipes to suit the menu, or follow the ones here (just mix all the ingredients together). Use herbs singly or in combinations. For 1 tablespoon of fresh herbs, you may substitute 1-½ teaspoons of dried herbs, or, if you prefer, ½ teaspoon of seeds.

Simple herb butter

1 tbsp	Minced, fresh herbs, washed and dried well
½ cup	Sweet unsalted butter or margarine, softened

Garlic butter

4-6 cloves	Minced, fresh garlic
1 cup	Sweet unsalted butter or margarine, softened

Garlic & lemon butter

2 tsp	Minced, fresh garlic
2 tbsp	Lemon juice
¼ cup	Sweet unsalted butter or margarine, softened

Parsley butter

½ cup	Minced, fresh, curled parsley tops, washed and dried well
1 tbsp	Lemon juice
1 tsp	Worcestershire sauce
1 cup	Sweet unsalted butter or margarine, softened

Tarragon butter

2 tbsp	Minced, fresh tarragon
2 tbsp	Minced fresh parsley
1 tsp	Snipped, fresh chives
1 clove	Minced, fresh garlic
Dash	Pepper
1 cup	Sweet unsalted butter or margarine, softened

Mixed herb butter #1

1 tsp each	Minced, fresh marjoram, thyme, rosemary
¼ tsp each	Minced, fresh garlic, basil, sage
½ cup	Sweet unsalted butter or margarine, softened

Mixed herb butter #2

1 cup each	Minced, fresh parsley
1 ½ tsp	Minced, fresh thyme
½ tsp each	Minced, fresh sage, marjoram, garlic
¼ tsp	Freshly ground pepper
1 cup	Sweet unsalted butter or margarine, softened